

Restaurants

Restaurants, foodstands and other places that prepare food for sale to the public must get a permit from the Health Department. These businesses are inspected 1 to 4 times per year, depending on the menu's complexity and the various cooking, cooling and reheating processes. The goal of each inspection is to identify and correct any conditions that might lead to foodborne illnesses.

- [Inspection Grades](#)
- [Restaurant Rules](#) (pdf)
- [Restaurant Plan Review Application](#)
- [Restaurant Frequently Asked Questions](#)
- [Street Festivals and Temporary Food Stands](#)
- [Restaurant Additional Resources](#)